

DINNERLY



20-Minute Hoisin Chicken Noodles

with Pak Choy and Peanuts



20 minutes



2 Servings

Stir-fry chicken and veggies in a sweet hoisin sauce, toss in noodles and finish with peanuts. That's what we call smashing out fast flavour!

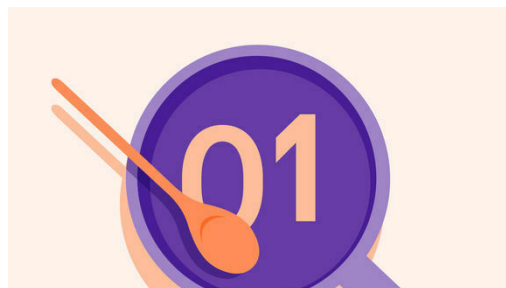
- 1 bunch pak choy
- 1 carrot
- 20g peanuts ⁵
- free-range chicken thigh fillets
- 150g egg noodles ^{1,3}
- 2 tbs hoisin sauce ^{1,6,11}

- 2 tsp vegetable oil
- 1 tbs soy sauce ⁶

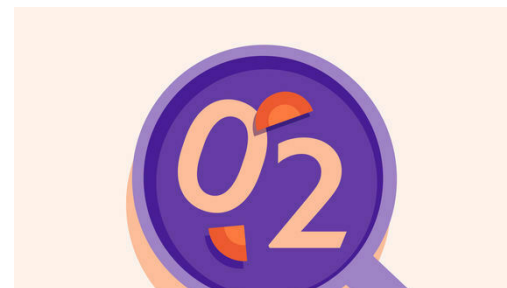
- medium saucepan
- medium deep frypan

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens.

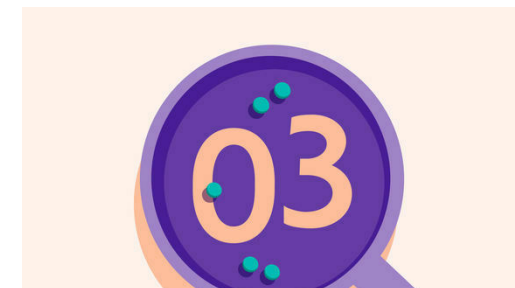
Energy 610kcal, Fat 17.8g, Carbs 74.8g,
Proteins 40.6g



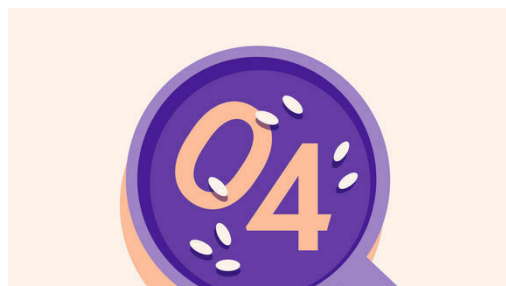
Bring a medium saucepan of water to the boil for the noodles. Coarsely chop the **pak choy**, keeping the leaves and stems separate. Peel the **carrot**, then halve lengthwise and thinly slice. Coarsely chop the **peanuts**. Thinly slice the **chicken** and season with **salt and pepper**.



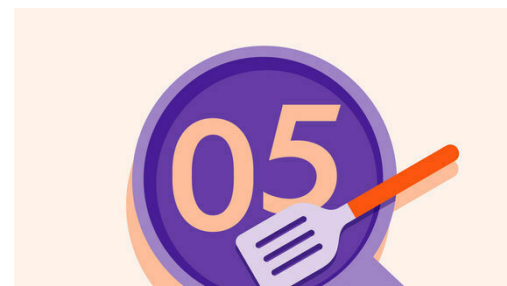
Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



Heat a **drizzle of vegetable oil** in a medium deep frypan over medium-high heat. Stir-fry the **chicken** for 3-4 mins until browned. Remove from the pan. Stir-fry the **pak choy stems** and **carrot** for 3-4 mins until just tender.



Add the **chicken, noodles, pak choy leaves, hoisin sauce** (see Make it spicy) and **1 tbs soy sauce** to the veggies and stir-fry for a further 1-2 mins until combined and warmed through. Remove the pan from the heat.



Divide the **stir-fry** among bowls, scatter over the **peanuts** and enjoy!



If you like it spicy, add some chilli sauce with the hoisin, or scatter over chilli flakes to serve if it's just for you.



**Packed in Australia
from at least 70%
Australian ingredient.**